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## Silliker Announces Opening of New State-of-the-art Laboratory in Salida, CA

**Homewood, IL, January 12, 2010** – Silliker, Inc., the leading international network of accredited food testing and consulting laboratories, has opened a new facility in Salida, CA. The new facility replaces its previous location in nearby Modesto and doubles its available laboratory space.

“Our opening marks the culmination of over two years of planning and the beginning of a new chapter in the area of customer service for Silliker,” said Johannes Burlin, President, North America. “This new facility significantly increases both our space and capabilities, and will allow us to provide our clients with top level services and localized customer attention.”

Designed by John Baile of Watkins / Baile and Associates and Linwood Engineering Associates, both of Costa Mesa, CA., the state-of-the-art Salida laboratory utilizes innovative workstation designs, advanced robotic automation and multi-use work-flow processes to help minimize common workplace errors and assure the production of consistent quality results.

“The lab’s design allows us to achieve optimum sample flow, meet increases in sample volume, better manage process changes and seamlessly incorporate new testing and technology innovations,” noted Robert Colvin, Vice President of Operations.

Silliker has relocated its staff to the new Salida facility, about eight miles north of its former site in Modesto. The company moved into the building in early January after working with general contractor Binnquist Development, Inc. in Newport Beach, CA, to complete the build-out.

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With over 40 years of experience and part of Institut Mérieux, Silliker provides consulting, testing, auditing, research and training services that help ensure food safety and nutrition worldwide. Silliker is recognized for its expertise in providing recommendations that help identify operational problems, anticipate areas of concern, and institute practical controls associated with food safety and quality risks. To learn more about our expert services, please log on to [www.silliker.com](http://www.silliker.com).